GENESIS® SILVER–B

Gas Grill

Owners Guide

⚠DANGER

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flames.**
3. **Open lid.**
4. **If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

Leaking gas may cause a fire or explosion which can cause serious bodily injury or death, or damage to property.

⚠WARNING

Do not store or use gasoline or other flammable liquids or vapors within 25 feet (8m) of this appliance.

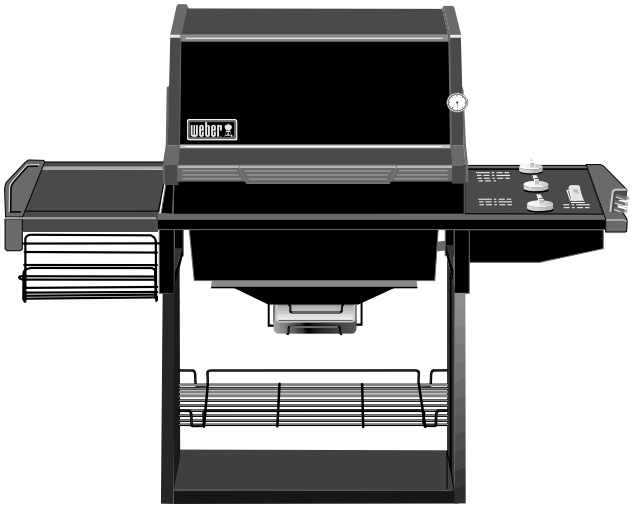
⚠WARNING: Follow all leak-check procedures carefully in this manual prior to barbecue operation. Do this even if barbecue was dealer-assembled.

NOTICE TO INSTALLER: These instructions must be left with the owner and the owner should keep them for future use.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

⚠WARNING: Do not try to light this appliance without reading "Lighting" instructions section of this manual.

Natural Gas



YOU MUST READ THIS OWNERS GUIDE BEFORE OPERATING YOUR GAS GRILL

MEMBER NPGA National PROPANE GAS Association

DESIGN CERTIFIED AMERICAN GAS ASSOCIATION

55159 0200

⚠DANGER

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

⚠WARNINGS

- ⚠ **Do not store a spare or disconnected LP tank under or near this barbecue.**
- ⚠ **Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.**
- ⚠ **After a period of storage, and/or nonuse, the Weber Gas Barbecue should be checked for gas leaks and burner obstructions before using. See instructions in this manual for correct procedures.**
- ⚠ **Do not operate the Weber Gas Barbecue if there is a gas leak present.**
- ⚠ **Do not use a flame to check for gas leaks.**
- ⚠ **Combustible materials should never be within 24 inches of the top, bottom, back or sides of your Weber Gas Barbecue.**
- ⚠ **Do not put a barbecue cover or anything flammable on or in the storage area under the barbecue.**
- ⚠ **Your Weber Gas Barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.**
- ⚠ **You should exercise reasonable care when operating your Weber Gas Barbecue. It will be hot during cooking or cleaning, and should never be left unattended, or moved while in operation.**
- ⚠ **Should the burners go out while in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight, using the lighting instructions.**
- ⚠ **Do not use charcoal or lava rock in your Weber Gas Barbecue.**
- ⚠ **Never lean over open grill or place hands or fingers on the front edge of the cooking box.**
- ⚠ **Should a grease fire occur, turn off all burners and leave lid closed until fire is out.**
- ⚠ **Do not enlarge valve orifices or burner ports when cleaning the valves or burners.**
- ⚠ **The Weber Gas Barbecue should be thoroughly cleaned on a regular basis.**
- ⚠ **Liquid Propane gas is not natural gas. The conversion or attempted use of natural gas in an liquid propane unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty.**
- ⚠ **Do not attempt to disconnect any gas fitting while your barbecue is in operation.**
- ⚠ **Use heat-resistant barbecue mitts or gloves when operating barbecue.**

LP GAS UNITS ONLY:

- ⚠ **Use the regulator that is supplied with your Weber Gas Barbecue.**
- ⚠ **Do not attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.**
- ⚠ **A dented or rusty liquid propane tank may be hazardous and should be checked by your liquid propane supplier. Do not use an liquid propane tank with a damaged valve.**
- ⚠ **Although your liquid propane tank may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.**
- ⚠ **If you see, smell or hear the hiss of escaping gas from the liquid propane cylinder:**
  1. **Move away from liquid propane cylinder.**
  2. **Do not attempt to correct the problem yourself.**
  3. **Call your fire department.**

WARRANTY

Weber-Stephen Products Co. (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber Gas Grill that it will be free of defects in material and workmanship from the date of purchase as follows:

Aluminum Castings, lifetime, 1 year paint
Porcelain Hood Section, 25 years
Burners, 10 years
Igniter, 3 years
Cooking Grates, 3 years no rust through
Flavorizer Bars, 1 year no rust through
Thermoplastic/Thermoset Parts,
10 years excluding fading
All Remaining Parts, 5 years,

when assembled and operated in accordance with the printed instructions accompanying it.

Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE.

This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before returning any parts, contact the Customer Service representative in your region using the contact infromation sheet provided with your manual. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set in this owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some states do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.
Weber is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Weber does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Weber.

This Warranty applies only to products sold at retail.

WEBER-STEPHEN PRODUCTS CO.
Customer Service Center
250 South Hicks Road
Palatine, IL 60067-6241
USA

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General Instructions

Your Weber Gas Barbecue is a stationary outdoor cooking appliance. With the Weber Gas Barbecue you can grill, barbecue, roast and bake with results that are difficult to duplicate with indoor kitchen appliances. The closed lid and Flavorizer Bars produce that "outdoor" flavor in the food.

The natural gas supply is easy to use and gives you more cooking control than charcoal fuel.

- These instructions will give you the minimum requirements for assembling your Weber Gas Barbecue. Please read the instructions carefully before using your Weber Gas Barbecue. Improper assembly can be dangerous.
- Not for use by children.
- If there are local codes that apply to gas grills, you will have to conform to them. If there are no local codes, you must conform to the latest edition of the National Fuel Gas Code: ANSI Z 223.1.
- This Weber Gas Barbecue is designed for natural (piped in city) gas only. Do not use Liquid Propane (LP) bottled gas. The valves and orifices are for natural gas only.
- Do not use with charcoal fuel.
- Check that the area under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.

For Installation in Canada

These instructions, while generally accecptable, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada the installation of this appliance must comply with local codes and/or Standards CAN/ CGA-B149.1 (Installation Code for Natural Gas Burning Appliances and Equipment).

Storage

- The gas must be turned OFF at the natural gas supply when the Weber Gas Barbecue is not in use.

Operating area

⚠WARNING: Only use this barbecue outdoors in a well ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

⚠WARNING: Never use your Weber Gas Barbecue under an unprotected combustible roof or overhang.

⚠WARNING: Your Weber Gas Barbecue is not intended to be installed in or on recreational vehicles and/or boats.

⚠WARNING: Do not use combustible materials within 24 inches of the top, bottom, back or sides of the grill.

⚠WARNING: The entire cooking box gets hot when in use. Do not leave unattended.

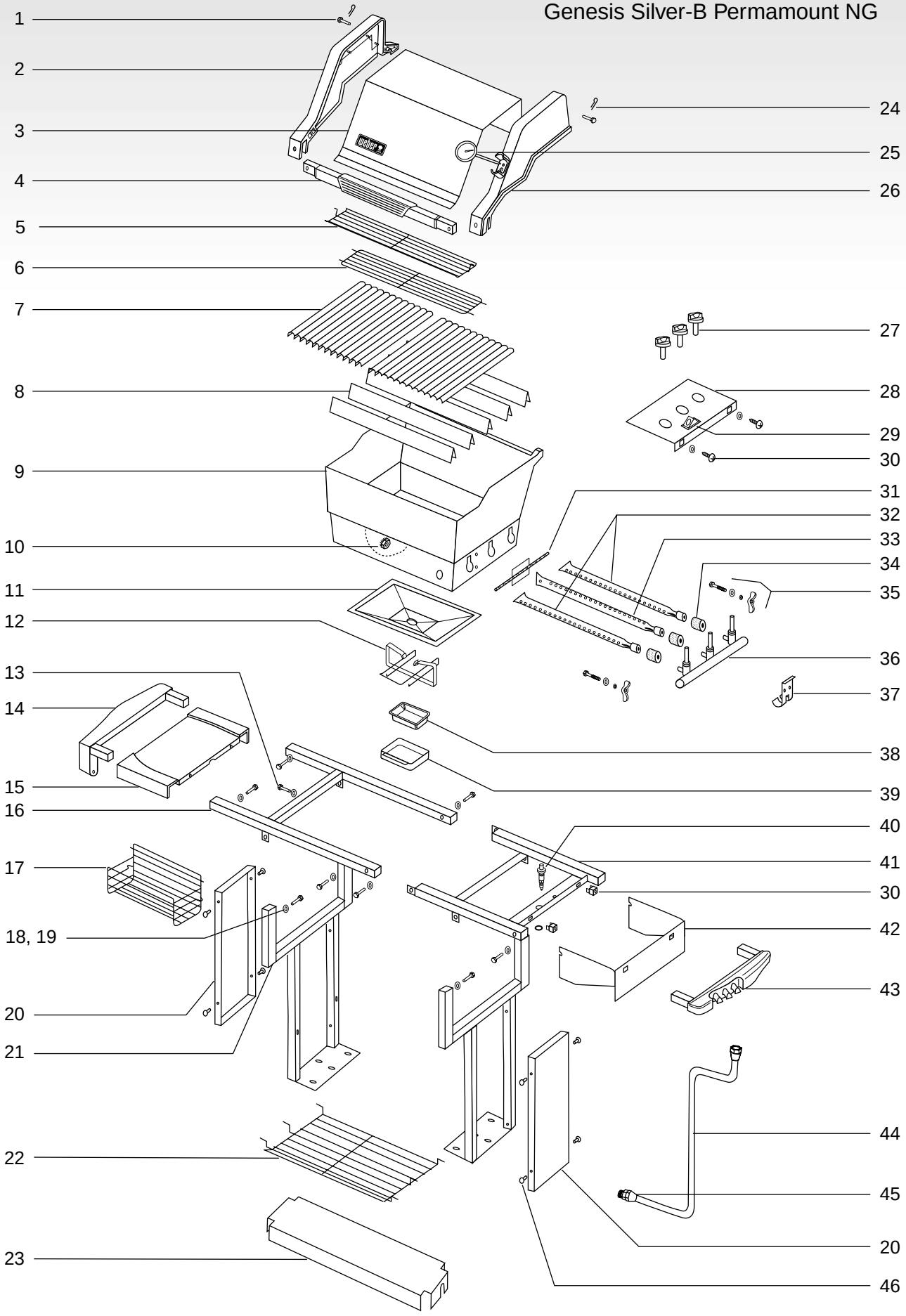
⚠WARNING: Keep any electrical supply cord away from any heated surface.

⚠WARNING: Keep the cooking area clear of flammable vapors and liquids, such as gasoline, alcohol, etc., and combustible materials.

Gas supply testing

- Disconnect your Weber Gas Barbecue when the gas supply is being tested at high pressures. This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5 kPa).
- Turn off your Weber Gas Barbecue when the gas supply is being tested at low pressures. This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at the pressure equal to or less than 1/2 psig (3.5 kPa).

Genesis Silver-B Permamount NG



1 Hinge pin
2 Left endcap
3 Shroud
4 Handle
5 Warm-Up basket
6 Warming rack
7 Cooking grate
8 Flavorizer bar
9 Cooking box
10 1/4-20 keps nut
11 Slide out bottom tray
12 Catch pan holder
13 1/4-20 x 2 inch bolt
14 Left trim piece
15 Work surface
16 Left frame
17 Condiment basket
18 1/4-20 x 1/2 inch bolt
19 1/4 inch nylon washer
20 Side panel
21 Side frame
22 Accessory rack
23 Base panel
24 Hair pin cotter
25 Thermometer
26 Right endcap
27 Burner control knob
28 Control panel
29 Igniter button
30 Control panel hardware
31 Crossover tube
32 Front and back burners
33 Center burner
34 Spider Stopper Guard
35 Manifold hardware
36 Manifold
37 Manifold support bracket
38 Disposable drip pan
39 Catch pan
40 Igniter
41 Right frame
42 Control panel trim piece
43 Right trim piece
44 Gas supply line
45 Flare fitting
46 Plastic button

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Screwdriver

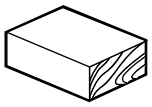
Phillips screwdriver

Hammer

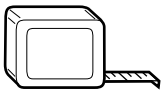
7/16 open-end wrench or adjustable wrench

Pliers

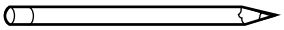
Block of wood



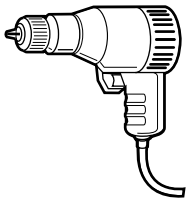
Tape Measure



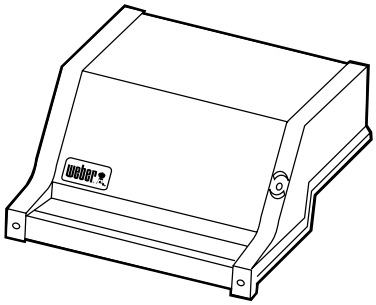
Pencil



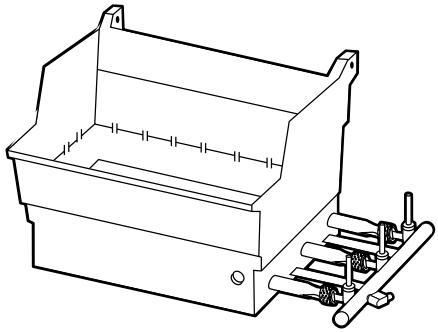
Electric Drill



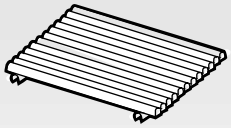
Lid - 1



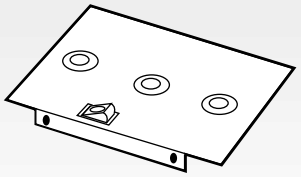
Cooking Box - 1



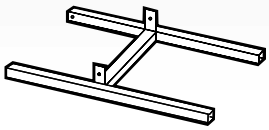
Cooking grates - 2



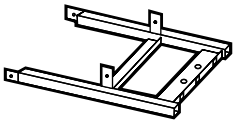
Control panel - 1



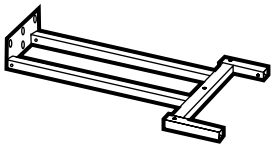
Left frame - 1



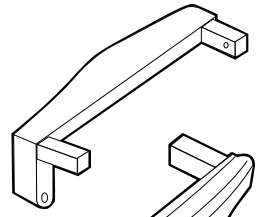
Right frame - 1



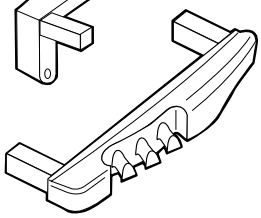
Side frame - 2



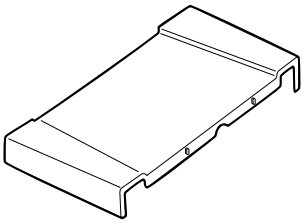
Left trim piece - 1



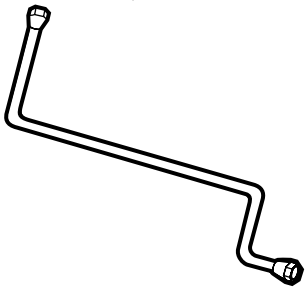
Right trim piece - 1



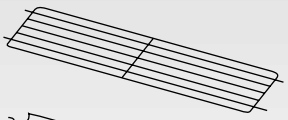
Work surface - 1



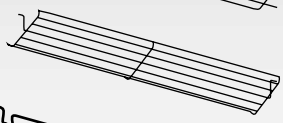
Gas supply line
(with the flare fitting
loosely attached
for shipping purposes)



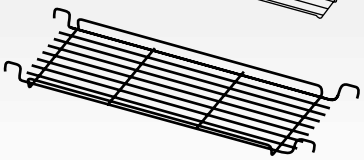
Warming rack - 1



Warm-up basket - 1

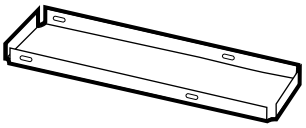


Accessory rack - 1

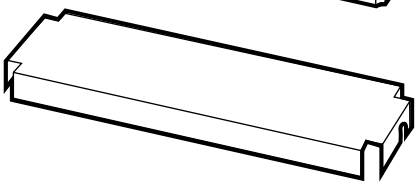


Flavorizer bars - 5

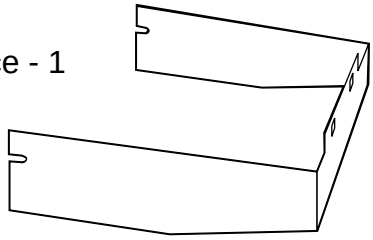
Side panel - 2



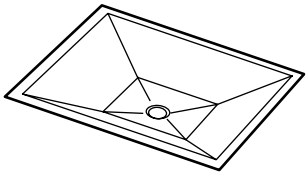
Base panel - 1



Wrap-around trim piece - 1

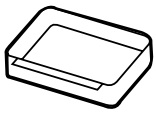


Bottom tray - 1

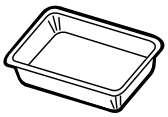


Catch pan holder - 1

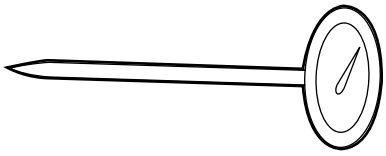
Catch pan - 1



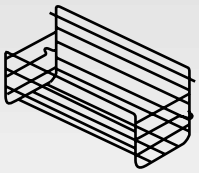
Disposable drip pans - 2



Thermometer - 1

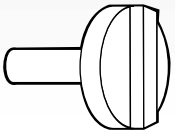


Condiment basket - 1

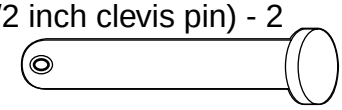


Manifold support bracket - 1

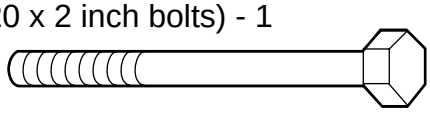
Burner control knobs - 3



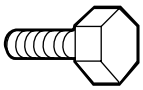
Hinge pins (1/4-20 x 1 1/2 inch clevis pin) - 2



2 inch bolts (1/4-20 x 2 inch bolts) - 1

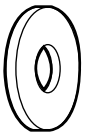


1/2 inch bolts (1/4-20 x 1/2 inch bolts) - 8



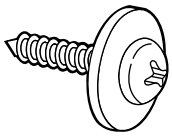
Keps nut (1/4-20 keps nut) - 1

1/4 inch nylon washers - 15

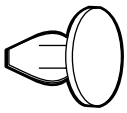


Cotter pin - 2

Control panel hardware
(phillips screws/washers) - 2



Plastic button - 8



Notice Before Installation

Contact your local municipality for any building codes regulating outdoor barbecue installations. In absence of local codes, you must conform to the latest edition of ANSI Z223.1.

WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.

General Specifications for Piping

American National Standards Institute (ANSI) Recommendations for gas supply installations:

Connections:

- This barbecue is designed to operate at 7 inches of water column pressure (.2526 psi).
- A manual shut-off valve must be installed outdoors, immediately ahead of any connections or change in pipe material.
- An additional manual shut-off valve indoors should be installed in the branch fuel line in an accessible location near the supply line.
- The point of tie into the branch line should be carefully selected to avoid a drip leg or be downstream of a valve controlling another appliance.
- Pipe compound should be used which is resistant to action of natural gas when connections are made.
- The outdoor connector must be firmly attached to rigid, permanent construction.

Gas line piping

- If the length of line required does not exceed 50 feet, use a 5/8" O.D. tube. One size larger should be used for lengths greater than 50 feet.
- Indoor and above ground piping can be steel or copper.

Steel

New standard weight (Schedule 40) steel pipe with malleable iron fittings.

Copper

New copper tubing type K or L.

Copper tubing must meet requirements of ASTM B88 latest edition.

Use flared fittings. Metallic ball sleeve compression fittings must not be used.

Copper tube joints may be soldered or brazed with material having a melting point in excess of 1,000°F.

Outside underground piping

Outside underground piping may be copper tubing, type K or L (ASTM B88) or polyethylene plastic tube PE3306 (Minimum wall thickness .062") meeting ASTM 2513, latest specifications.

Steel pipe is not recommended for underground use unless it is protected with an approved coating, insulated from hose piping and cathodically protected.

It is recommended that copper tubing be corrosion protected with a satisfactory material such as TC Mastic.

All buried fittings should be corrosion protected with a satisfactory material such as TC Mastic.

Underground piping must have a minimum of 10" cover.

Plastic tubing

Plastic tubing is suitable only for outside underground use.

- The transition from metallic pipe to plastic pipe should be made outside and at least 10" underground.
- When compression or crimp type mechanical joints are used with plastic pipe, it is advisable to use an internal rigid stiffener in conjunction with the fitting.
- The stiffener should be assembled flush with the end of the tube and extend at least to the outside edge of the compression fitting.

Testing connections

You will need a soap and water solution and a rag or brush to apply it.

All connections and joints must be thoroughly tested for leaks after gas has been turned into the line.

⚠ DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for gas leaks. This will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.

Wet the fitting with a soap and water solution. Any bubbles that form or grow indicate a leak. If bubbles occur shut off gas, tighten the fitting, and retest.

⚠WARNING: If a leak persists after tightening the fitting, turn gas off at the supply. DO NOT OPERATE YOUR BARBECUE. Contact Weber-Stephen Customer Service.

Typical natural gas supply installation to a concrete patio or pad

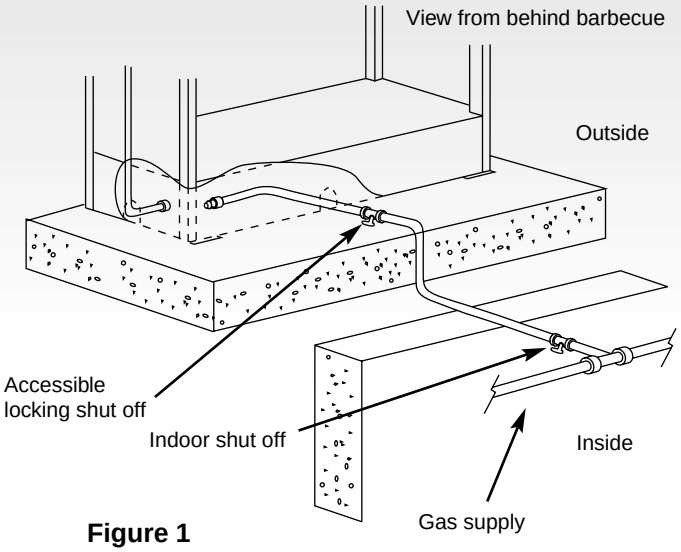


Figure 1

⚠CAUTION: Follow "General Specifications for Piping" in this manual.

We recommend that this installation be done by a professional.

⚠CAUTION: Combustible materials should never be within 24 inches of the top, bottom, back or sides of the barbecue. Do not locate under overhead combustible construction.

Typical natural gas supply installation to a wood deck

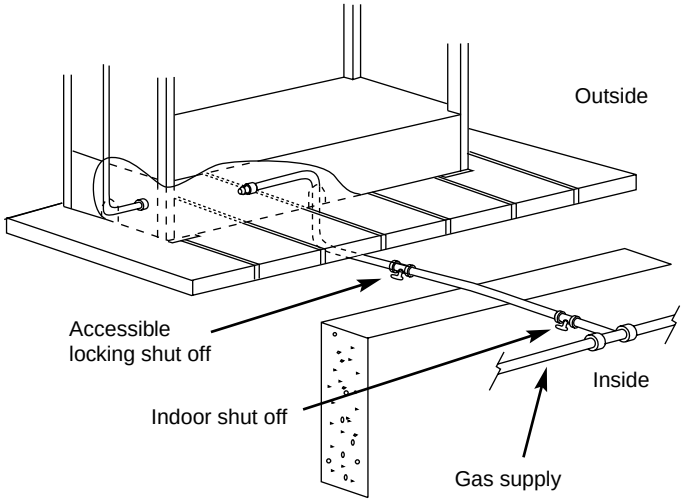


Figure 2

⚠CAUTION: Follow "General Specifications for Piping" in this manual.

We recommend that this installation be done by a professional.

⚠CAUTION: Combustible materials should never be within 24 inches of the top, bottom, back or sides of the barbecue. Do not locate under overhead combustible construction.

Typical natural gas supply installation over an existing post

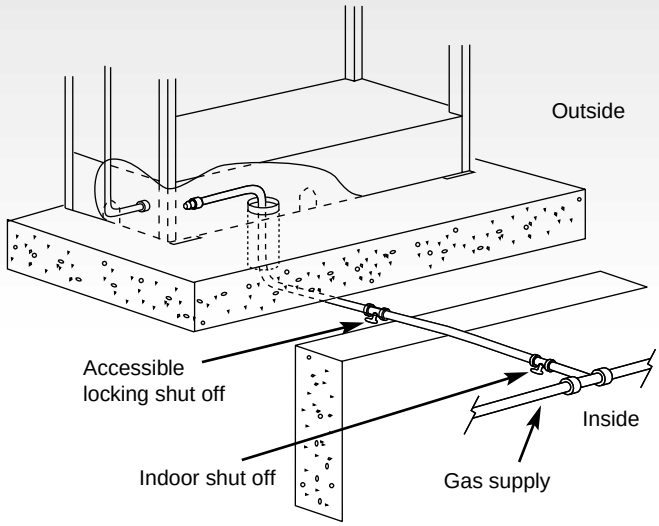


Figure 3

⚠WARNING: Turn off the natural gas supply at the source before working on the post.

Prepare the post so that it will be approximately 2 inches above the pad or ground. Inspect the gas supply line at the post for any sign of deterioration or corrosion.

⚠CAUTION: If you are in doubt as to the condition of an existing natural gas supply line, you should contact a professional or your local gas utility before attempting any assembly.

⚠CAUTION: Combustible materials should never be within 24 inches of the top, bottom, back or sides of the barbecue. Do not locate under overhead combustible construction.

Recommended concrete pad requirements

We recommend a pad a minimum of 40 inches left to right, 20 inches front to back and 4 inches deep (1.85 cubic feet). Figure 4.

Note - Cubic feet is determined by multiplying length times width times depth and dividing by 1728.

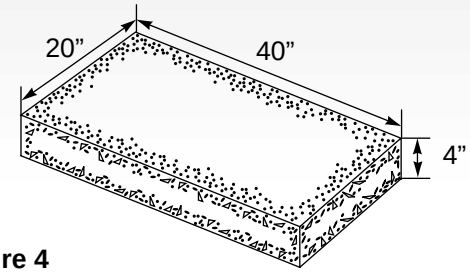


Figure 4

If you use a concrete bag mix, use the mix for maximum strength. An average 80 pound bag of concrete mix will make approximately 2/3 of a cubic foot of concrete.

Note - Follow the concrete bag mix, manufacturers recommendations concerning pad preparation, gravel, sand, etc. Figure 5.

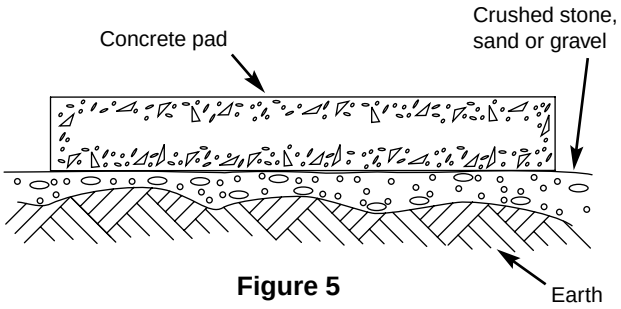


Figure 5

⚠CAUTION: Allow fresh concrete to cure completely before attempting to anchor the barbecue to the concrete.

Step 2

Assemble the frame

You will need: left frame, right frame, two nylon washers, two 1/4-20 x 1/2 inch bolts and a 7/16 inch wrench.

Note - Work on carpeted area (on grass, or on one of the boxes) to protect the finish during frame assembly.

Put the frame pieces so the leg tabs are up. Put the right frame to your right and left frame to your left. Figure 1.

Slip the two frame halves together with the **tabs inside**, until the tabs of the right frame are inside the left frame and the holes align. Figure 1 (a).

Slip washers over bolts; insert and tighten bolts. (If you try to insert a bolt and there are no holes, you have the left frame turned the wrong way. Turn the left frame around.) Figure 1 (b).

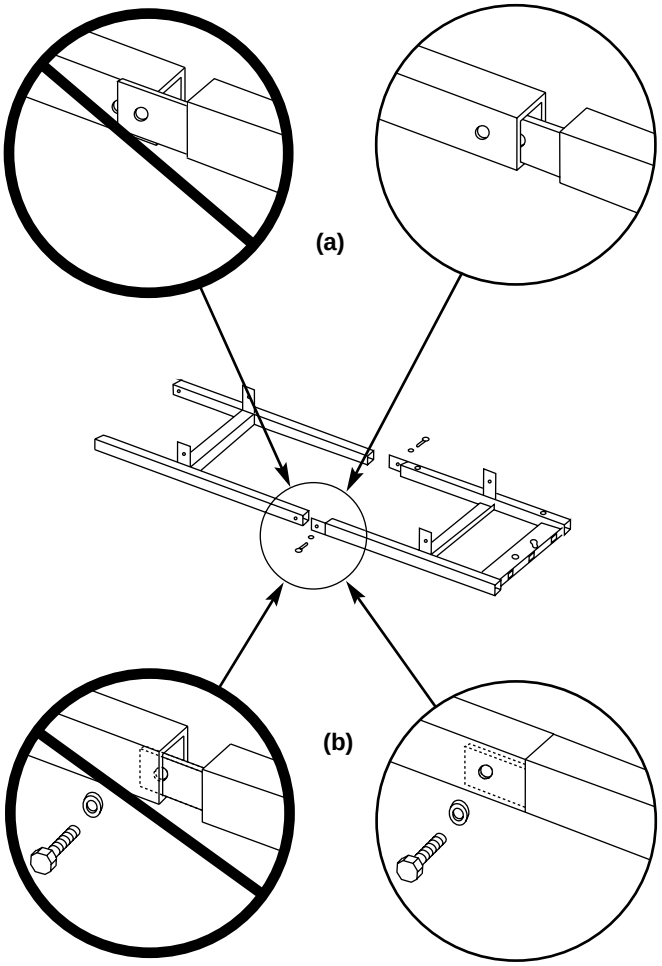


Figure 1

Step 3

Continue frame assembly

You will need: frame assembly, two side frames, four 1/4-20 x 1/2 inch bolts, four nylon washers and a 7/16 inch wrench.

Assemble one side frame onto the leg tabs of the right frame, and the second side frame onto the leg tabs of the left frame. Make sure the anchoring base plates are facing in toward each other. The tabs must be on the **inside** of the frames when the joints are closed.

Add washers, then bolts. **Do not fully tighten these bolts**. You will tighten them once the base is anchored. Figure 2 (a).

Turn frame assembly right side up.

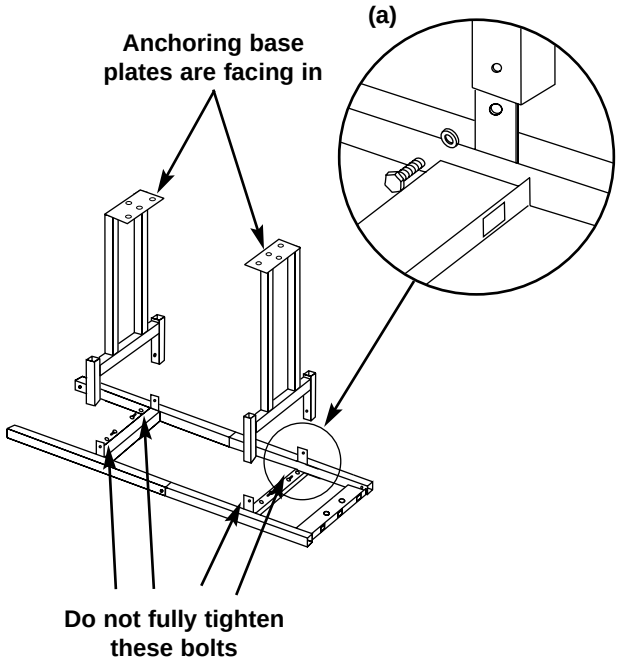


Figure 2

Step 4

Add Wrap-around Frame Panel

You will need: wrap around frame panel and a wrench.
Place wrap-around frame panel in place:

1) The cut-out tabs should fit between the washer and the frame, as shown.
2) The square cut-out holes fit around the white plugs in the frame as shown.

Tighten Bolts with wrench.
Turn the frame over and continue with assembly.

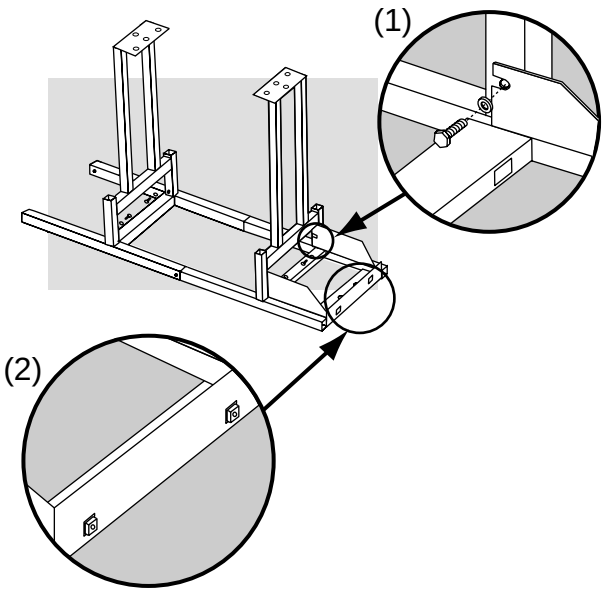


Figure 2.1

Fully tighten the 1/4-20 bolts in the frame assembly, that you only started in Step “Continue Frame Assembly” Figure 2.2.

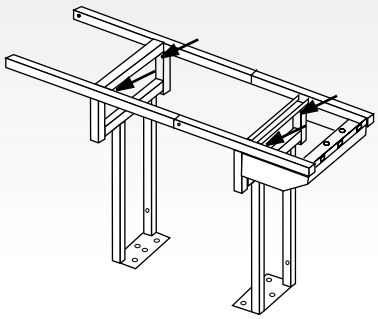


Figure 2.2

Step 5

Measure and drill holes

You will need: Completed frame assembly, base panel, tape measure, and pencil.

⚠CAUTION: Combustible materials should never be within 24 inches of the top, bottom, back or sides of the barbecue. Do not locate under overhead combustible construction.

Note - With the lid open the depth of the barbecue is 28 inches, front to back.

Set the completed frame assembly in position on your deck, concrete pad, or patio for anchoring. Measure the distance from the outside of the base plate to the outside of the other base plate. It should be 26 1/2" across. Figure 3.

Note: If the measurement is not 26 1/2" across adjust the legs as necessary so that the measurement is 26 1/2".

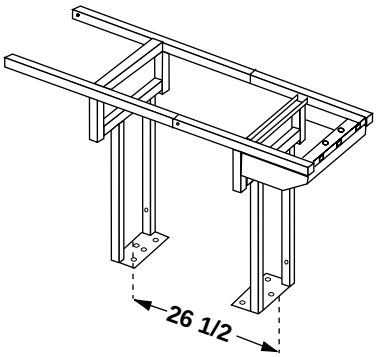


Figure 3

Place the base panel in between the legs to insure fit. Figure 4. Once the fit is established, remove the base panel and mark the holes.

⚠CAUTION: A minimum of 2 bolts are required on each side.

You are now ready to anchor the base.

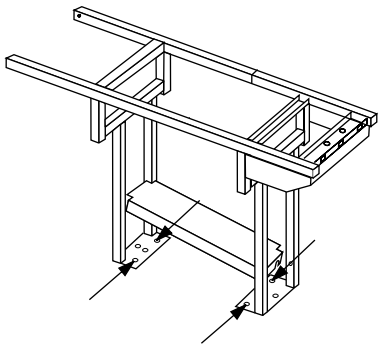


Figure 4

Step 6

Typical installation of the base for an existing concrete patio, new pad or wood deck

⚠CAUTION: Combustible materials should never be within 24 inches of the top, bottom, back or sides of the barbecue. Do not locate under overhead combustible construction.

Note - With the lid open the depth of the barbecue is 28 inches, front to back.

For anchoring, we recommend use of one of the following methods:

⚠WARNING: Whichever method used, the base must be bolted down (anchored) at a minimum of four anchoring points (two per side) prior to barbecue assembly. One anchor in each corner of the base plate. Figure 5.

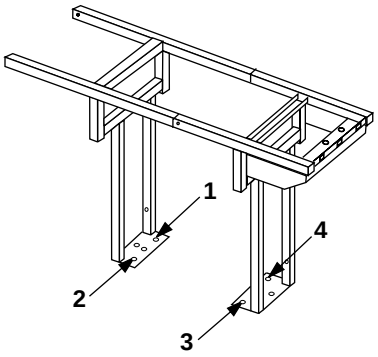


Figure 5

Typical installation of the base for an existing concrete patio, new pad or wood deck (continued)

Method 1 - Concrete

A strike anchor, a minimum size of 3/8 inch x 3 1/2 inches long with a 3/8 inch flat washer and 3/8 inch nut. Figure 6.

Note - Use a 3/8 inch diameter concrete drill bit for drilling the hole for the strike anchor.

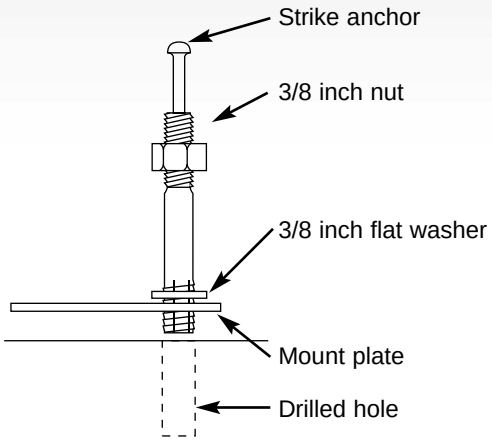


Figure 6

Method 2 - Concrete

A concrete lag bolt, a minimum of 3/8 inch x 2 1/2 inches long with a 3/8 inch diameter long lag shield and a 3/8 inch flat washer. Figure 7.

Note - Use a 5/8 inch concrete drill bit for drilling the hole for the lag shield.

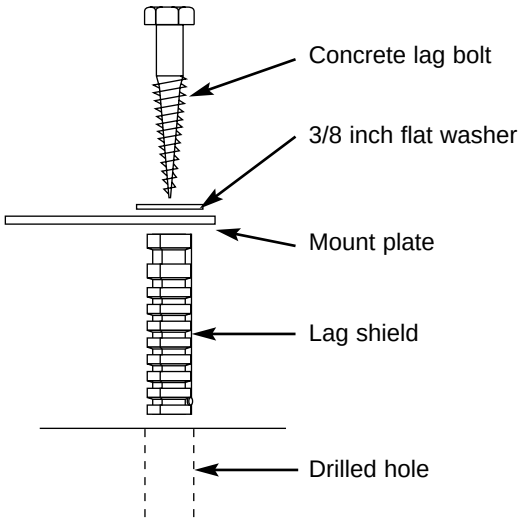


Figure 7

Method 3 - Concrete

A 3/8 inch machine screw anchor, using a 3/8-16 x 1 1/2 inch machine screw and a flat washer. Figure 8.

Note - Use a 3/4 inch diameter concrete drill bit for drilling the hole for the screw base. The machine screw anchor requires a setting tool.

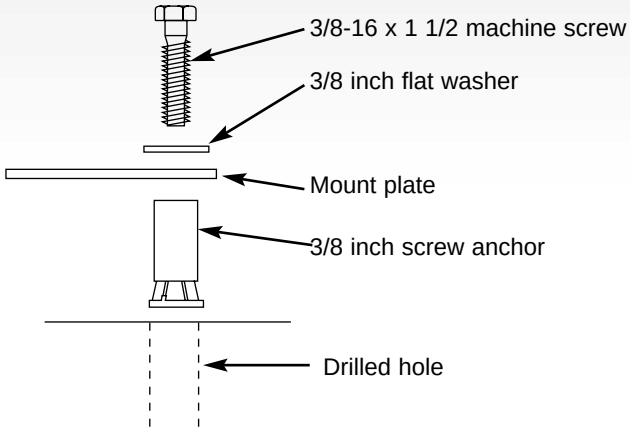


Figure 8

Typical installation of the base for an existing concrete patio, new pad or wood deck (continued)

Method 4 - Wood deck

After assembling the base according to the assembly instructions, position the base assembly on your deck for anchoring.

⚠CAUTION: Combustible materials should never be within 24 inches of the top, bottom, back or sides of the barbecue. Do not locate under overhead combustible construction.

⚠CAUTION: For a deck installation, it is recommended to anchor one screw into a joist.

Note - With the lid open, the depth of the barbecue is 28 inches, front to back.

Anchor the base to the deck. We recommend using a minimum of a 3/8 inch x 1 1/2 inch lag bolt with a 3/8 inch flat washer. Figure 9.

Note - Use a 3/16 inch drill bit for drilling a pilot hole for a 3/8 inch lag bolt.

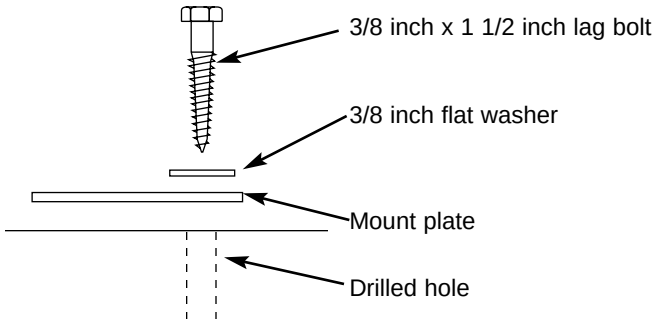


Figure 9

⚠WARNING: Whichever method used, the base must be bolted down (anchored) at a minimum of four anchoring points (two per side) prior to barbecue assembly. One anchor in each corner of the base plate. Figure 10.

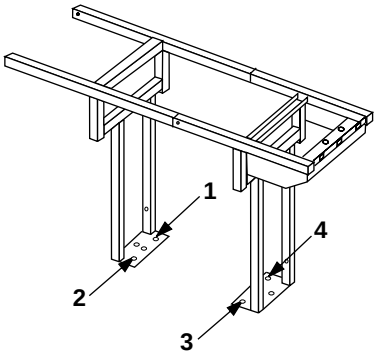


Figure 10

Step 7

Add cooking box

You will need: frame assembly, cooking box assembly, spacer bracket, 1/4-20 x 2 inch bolt, nylon washer, 1/4-20 keps nut, pliers and a 7/16 inch wrench.

Set the cooking box in the frame so the burner tubes are under the frame brace. Figure 13.

Note: Be careful when sliding the burner tubes through the side frame.

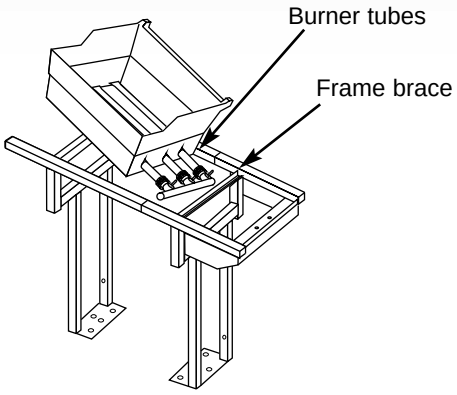


Figure 11

Slide the cooking box to the left within the frame. Put nylon washer on bolt. Insert the bolt through the frame and cooking box with the head of the bolt outside the frame. Figure 14. Add the keps nut. Tighten by holding the bolt with pliers while you tighten the nut with the 7/16 inch wrench.

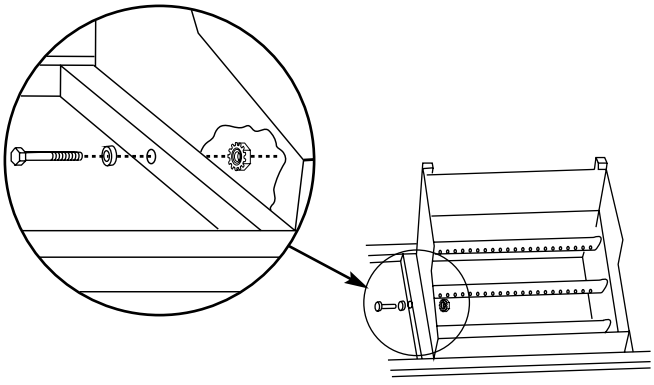


Figure 12

Your Weber Gas Barbecue burner assembly has been factory assembled, pressure and flame tested. As a safety precaution we recommend you check the burner alignment:

a) Are the ends of the burners under the washers at the left rear and left front of the cooking box? The screws are only guides. Do not tighten. Figure 15 (a).

b) Are the wing nuts under the burner assembly hand tight? Do not tighten with pliers. Figure 15 (b).

If you answered YES to a and b, the burners are correctly aligned. If you answered NO, the burners are misaligned. Contact Weber-Stephen Customer Service. Do not use barbecue.

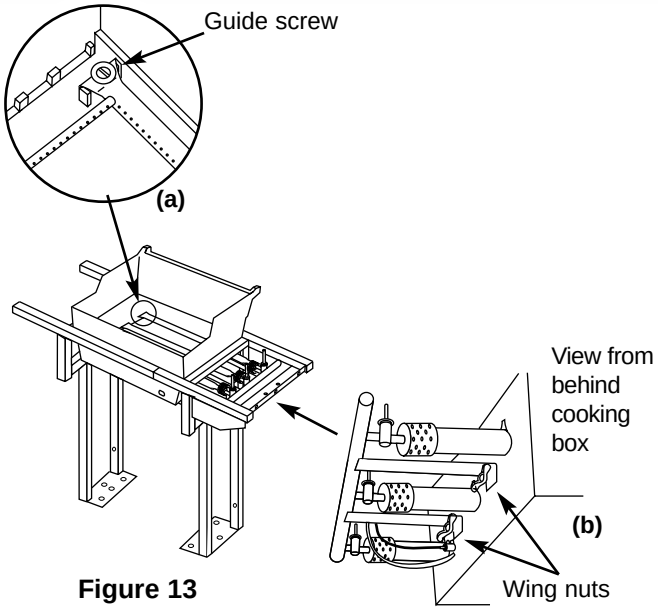


Figure 13

Step 8

Connect barbecue gas supply line to the natural gas supply

Note - We recommend that the connection between the barbecue gas supply line and the natural gas supply be flare to flare. A 3/8-inch flare fitting has been included with the barbecue gas supply line of your gas barbecue. The fitting is loosely connected for shipping and should be removed before installation.

You will need: barbecue gas supply line, 3/8 inch flare fitting, 3/4 inch and 11/16 inch wrenches.

⚠WARNING: This barbecue is <u>NOT</u> portable. It must be bolted down at all times when it is connected to a natural gas supply.

Unscrew the 3/8 inch flare fitting from the barbecue gas supply line. **Apply pipe sealant to the threads of the pipe fitting**. Screw the pipe fitting end of the 3/8 inch flare fitting into the natural gas supply pipe. Tighten with an 11/16 inch wrench. Figure 16 (a).

Attach the flare nut on the barbecue gas supply line to the flare fitting end of the 3/8 inch flare fitting. Tighten with a 3/4 inch wrench. Figure 16 (a).

Attach the flare nut at the other end of the barbecue gas supply line to the manifold fitting. Tighten with a 3/4 inch wrench. Figure 16 (b).

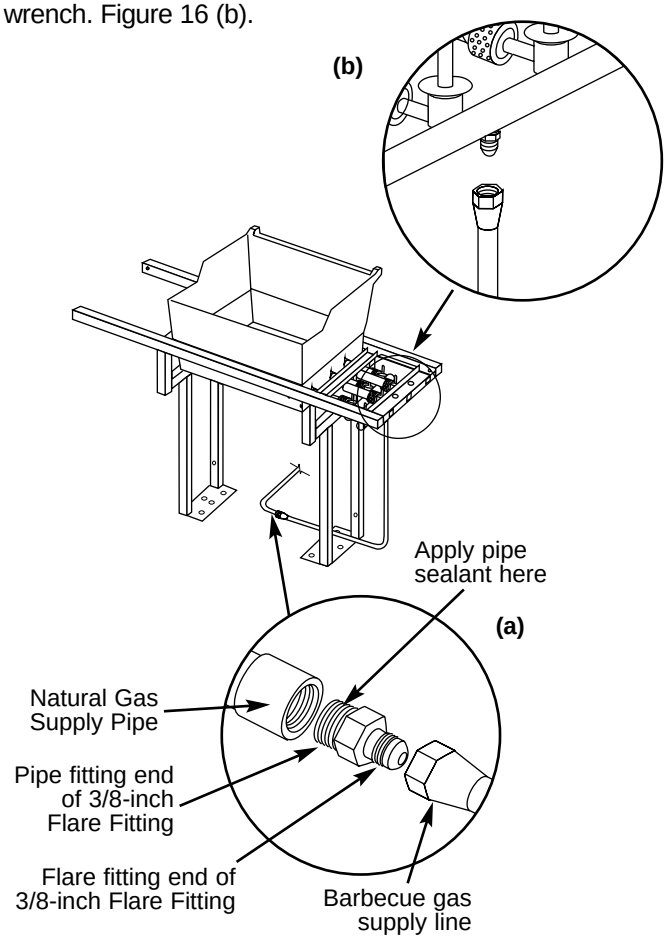

(b)
Apply pipe sealant here
(a)
Natural Gas Supply Pipe
Pipe fitting end of 3/8-inch Flare Fitting
Flare fitting end of 3/8-inch Flare Fitting
Barbecue gas supply line

Figure 14

Step 9

Check all valves are off

You will need: one burner control knob.

(Valves are shipped in the OFF position, but you should check to be sure.) Put the knob on each valve. Check by pushing down and turning clockwise. If they do not turn they are off. Proceed to the next step. Figure 17.

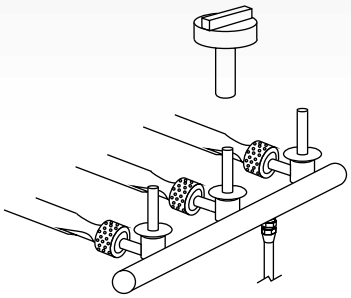


Figure 15

Step 10

Install manifold bracket

You will need: manifold bracket.

Hook the bracket onto the manifold at the center burner valve. Figure 18. Place your hand underneath the bracket. Lift the bracket, manifold and cooking box slightly as a unit and hook onto the frame brace. Figure 18 (a).

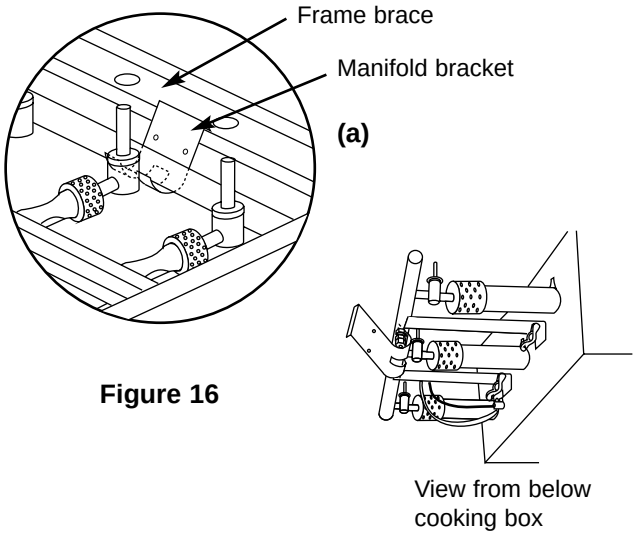


Figure 16

Step 11

Install igniter

Note - The igniter wires are already attached to the Gas Catcher Ignition Chamber and the igniter. This was done to factory test the ignition system.

The igniter lock nut is on the igniter.

Insert the top of the igniter up through the large part of the keyhole in the frame brace. Figure 19 (b). Loosen the igniter lock nut and slide the igniter into the small part of the keyhole. Figure 19 (c). Tighten the igniter lock nut. Figure 19.

Note - If the igniter works loose, carefully tighten the igniter lock nut with an adjustable wrench or pliers.

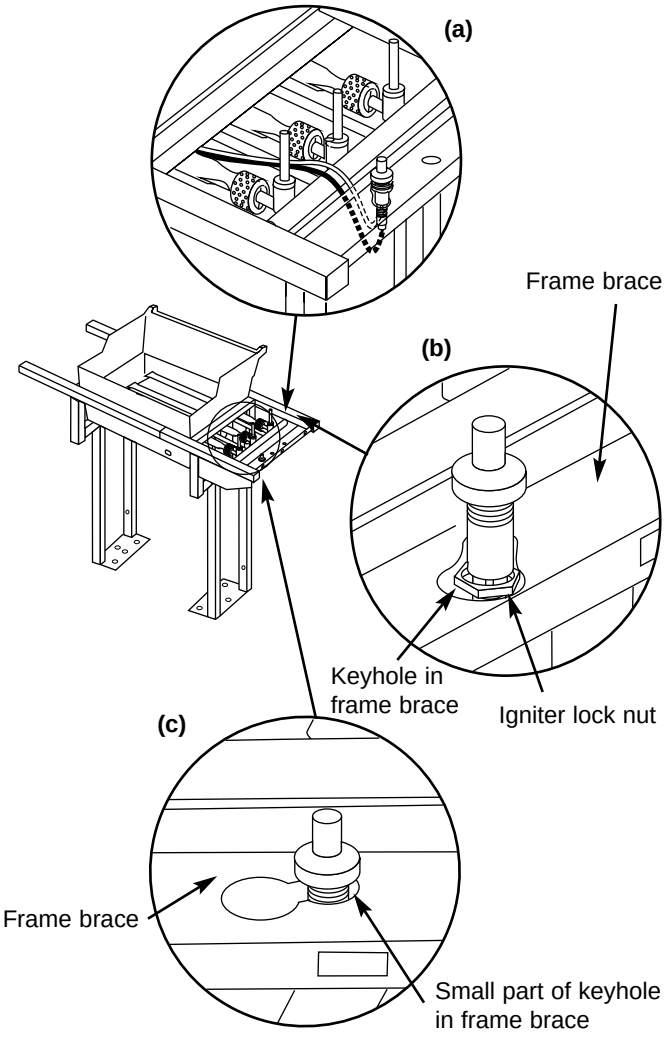


Figure 17

Step 12

Purge air from gas lines

You will need: one burner control knob.

⚠ DANGER

Be sure there are no sparks or open flames in the area while purging. This can cause fire, explosion or serious bodily injury.

It is necessary to bleed the air out of newly installed gas lines. Turn gas supply ON at the source. Put on the front burner control knob. Push the front burner control knob down and turn to HI. When you start to smell gas, turn front burner control knob to OFF. Figure 20.

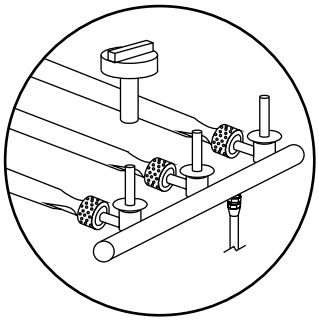


Figure 18

Step 13

Check for gas leaks

⚠ DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. This will result in a fire or explosion which can cause serious bodily injury or death and damage to property.

⚠WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

Note - All factory made connections have been thoroughly checked for gas leaks. The burners have been flame tested. As a safety precaution you should recheck all fittings for leaks before using your Weber Gas Barbecue. Shipping and handling may have loosened or damaged a gas fitting.

⚠WARNING: Perform these leak checks even if your barbecue was dealer or store assembled.

You will need: soap and water solution and a rag or brush to apply it.

To perform leak checks: Turn ON gas supply at the source. Figure 21.

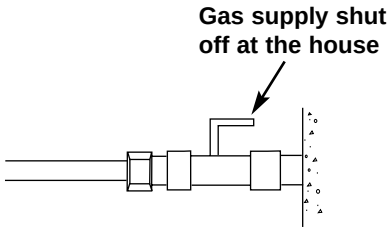


Figure 19

⚠WARNING: Do not ignite burners while leak checking.

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows there is a leak.

Note - Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

Check:

a) Gas supply line to manifold connection. Figure 22 (a).

⚠WARNING: If there is a leak at connection a, retighten the fitting with a wrench and recheck for leaks with soap and water solution.

If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact Weber-Stephen Customer Service.

b) Valves to manifold connections. Figure 22 (b).

c) Barbecue gas supply line to natural gas supply connection. Figure 22 (c).

⚠WARNING: If there is a leak at connections b or c, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact Weber-Stephen Customer Service.

When leak checks are complete, turn gas supply OFF and rinse connections with water.

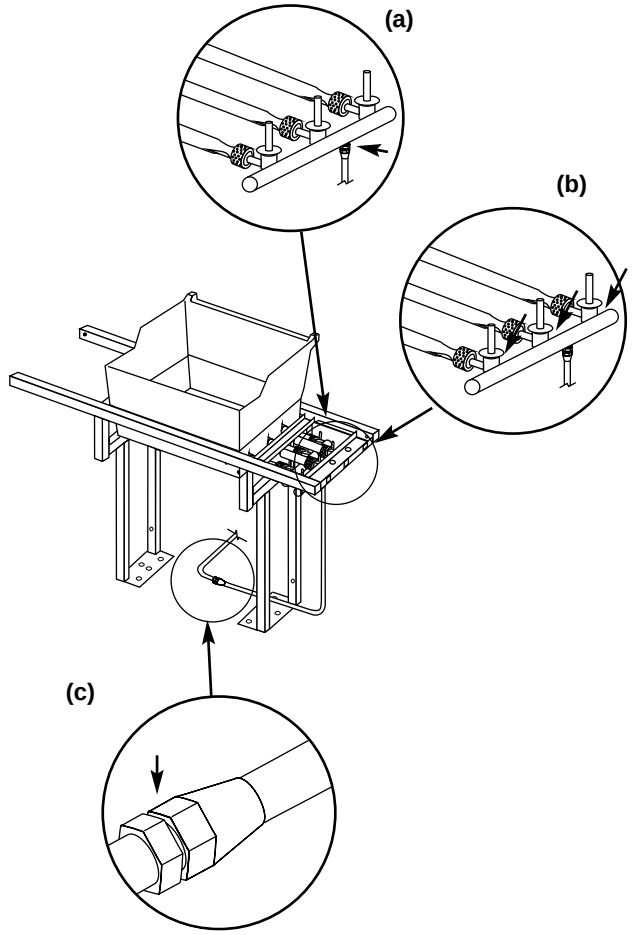


Figure 20

Step 14

Add base panel

You will need: Base panel.

Put the right side in and down, tilt and set the left side in place. Figure 23.

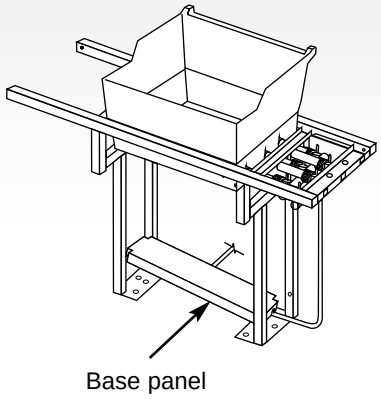


Figure 21

Step 15

Install side panels

You will need: two side panels, and eight plastic buttons.

From the inside of the frame assembly, set the left side panel in place between the side frame legs.

Notice that there are two sets of holes in each side panel. Align the holes in the side panel to match the holes in the left side frame legs. Push in the four plastic buttons. Figure 24 (a).

Repeat with the right side panel.

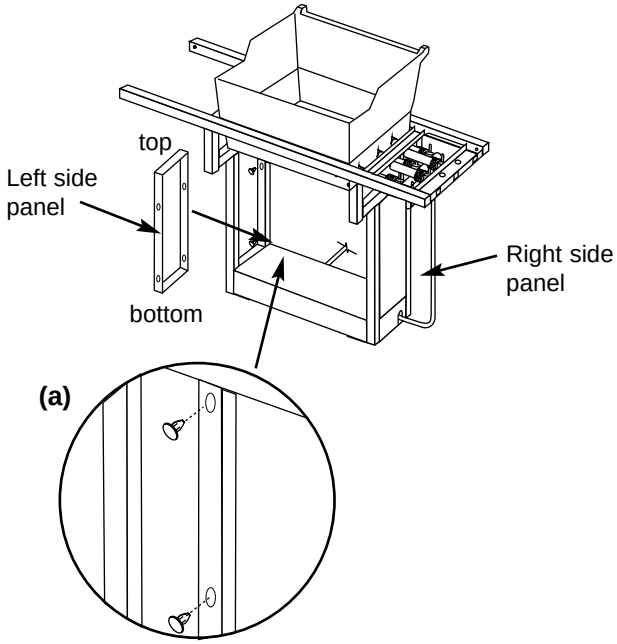


Figure 22

Step 16

Install Flavorizer Bars and Cooking Grates

You will need: five long Flavorizer Bars, eight short Flavorizer Bars and two cooking grates.

Set the long Flavorizer Bars side to side in the lower position, then set the short Flavorizer Bars front to back in the upper position in the cooking box. Figure 25.

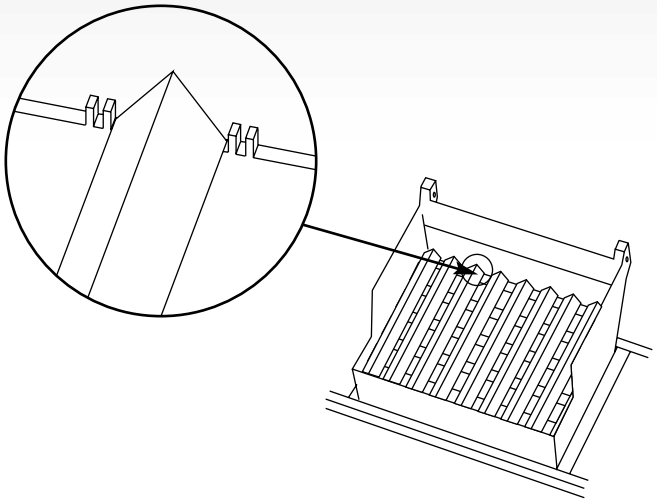


Figure 23

The open "U" of the cooking grates goes down. Set the cooking grates onto the ledges in the cooking box. Figure 26.

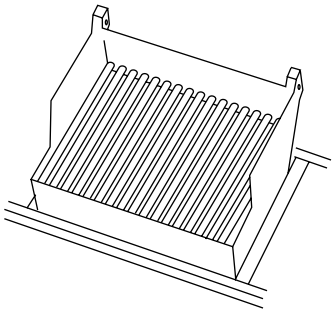


Figure 24

Step 17

Install the bottom tray

You will need: bottom tray, catch pan holder, catch pan and one drip pan.

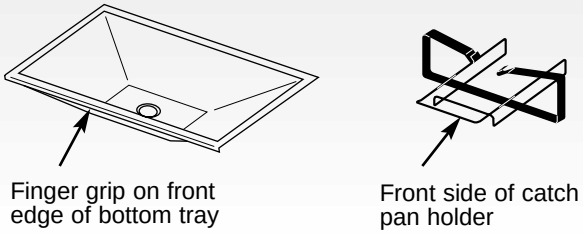


Figure 25

Hook the ends of the catch pan holder into the hole in the bottom tray. Figure 28. **The front of the catch pan holder must be on the same side as the finger grip of the bottom tray.**

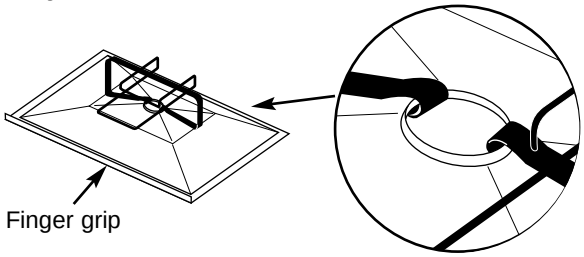


Figure 26

Slide the bottom tray onto the mounting rails under the cooking box with finger grip toward you. Figure 29.

⚠CAUTION: Do not line bottom tray with aluminum foil. It can cause grease fires by trapping the grease and not allowing grease to flow into the catch pan.

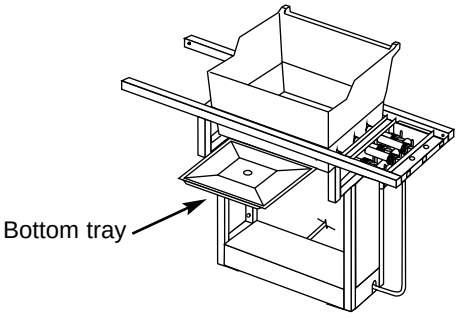


Figure 27

Put the foil drip pan into the catch pan.

Slide the catch pan into the catch pan holder with its finger grip towards you.

Step 18

Install Lid

You will need: lid, two hinge pins and two hair pin cotters.

Set the lid in place. Align the hinges at the rear of the barbecue. Insert hinge pins from the outside. Insert hair pin cotters into the small holes in the hinge pins. Figure 30.

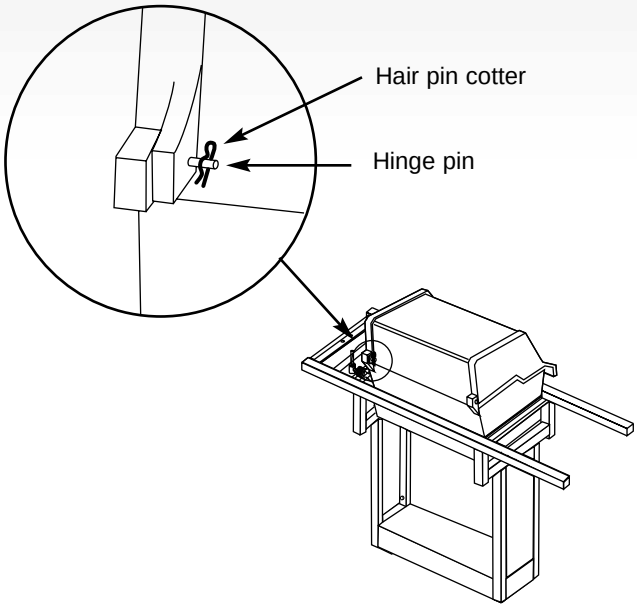


Figure 28

Step 19

Add tool holders, control panel and burner control knobs

You will need: three tool holders, control panel, two Phillips screws/washers, a Phillips screwdriver, and three burner control knobs.

Hook the tool holders over the frame rail and snap down into place. Figure 31.

Set the control panel in place over both frame braces. (Hold the Crossover Ignition button up while setting the control panel in place.) Line up the holes in the control panel with the holes in the inserts in the frame brace. Insert screws and tighten with a Phillips screwdriver until snug. Do not overtighten. Figure 31 (a).

Push on the burner control knobs. Figure 31 (b).

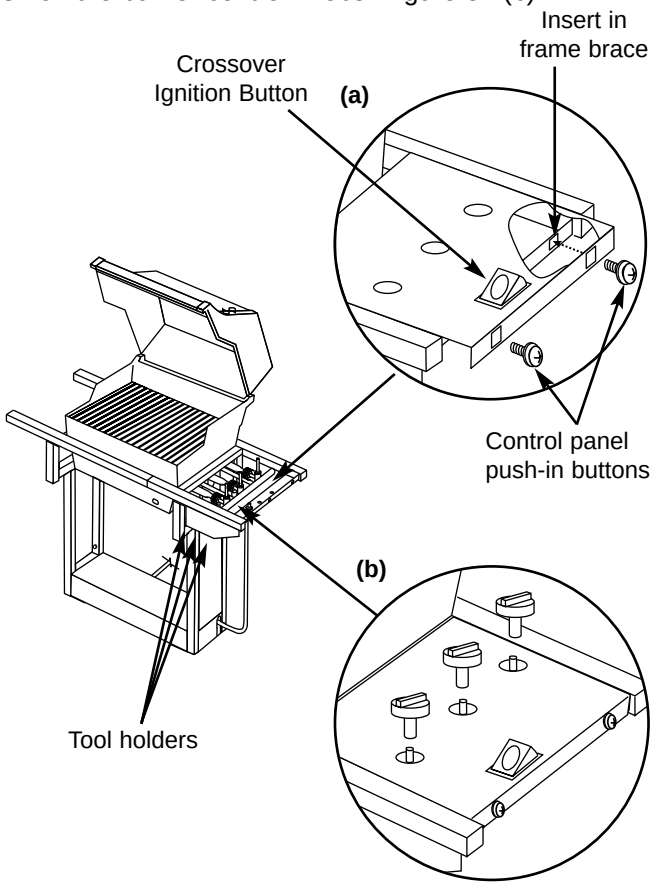


Figure 29

Step 20

Install the condiment basket

You will need: condiment basket, left end trim piece, two 1/4-20 x 1/2 inch bolts, and two nylon washers.

Insert one wire end of the condiment basket into the hole in the side frame. Figure 32 (a).

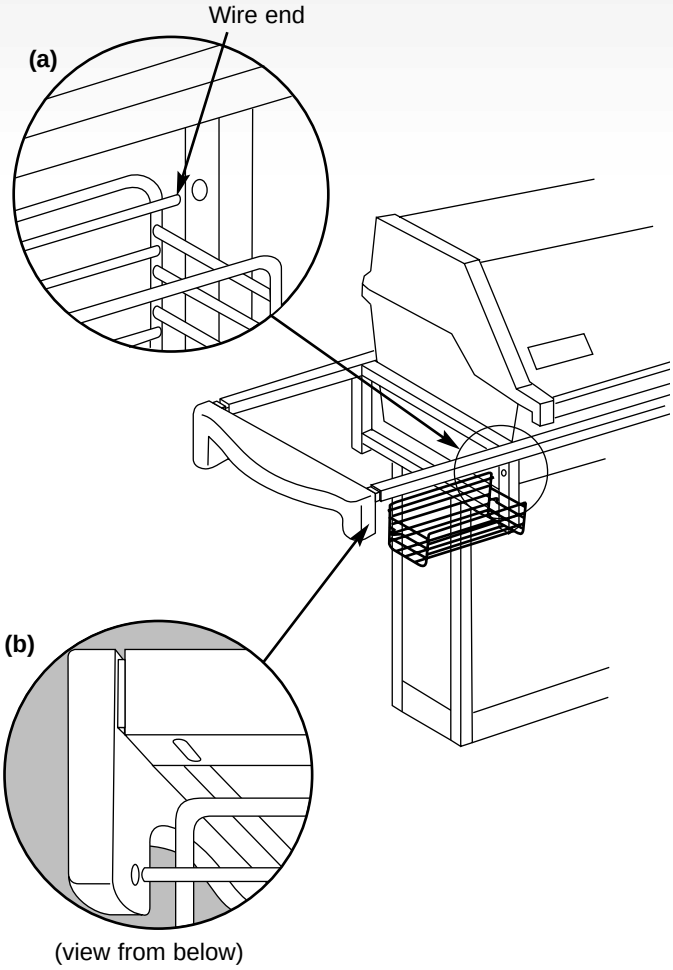


Figure 30

Start the left end trim piece into the frame as shown. Figure 32 (b). **Do not push the trim piece all the way and do not add bolts yet.** While holding the condiment basket in position, insert the other wire end of the condiment basket into the left end trim piece.

⚠WARNING: If the left end trim piece is in any way cracked or damaged, do not use the condiment basket. Call our Customer Service Center to order a new part.

Push the trim piece into the frame. Check to see that the lower tab of the bracket is hooked in the slot in the frame. Figure 33.

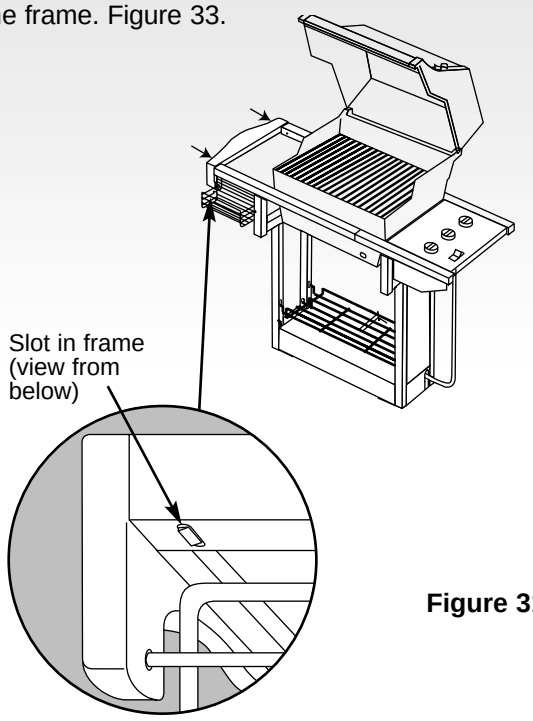


Figure 31

Add a washer to the bolt and insert it through the hole in the frame and the hole in the trim piece. Tighten with a wrench. Figure 34.

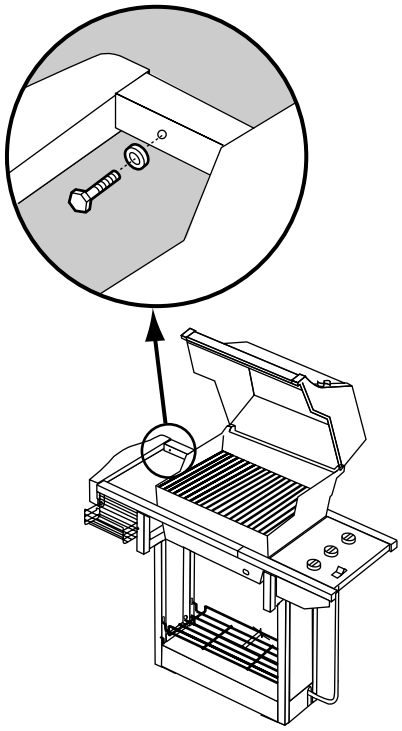


Figure 32

Step 21

Install the accessory rack

You will need: accessory rack.

Rest the left end of the accessory rack on the base panel. Figure 35 (a).

Insert the right hooks into the right side frame slots. Figure 35 (b).

Raise the left end up and slide left hooks into the left side frame slots. Figure 35.

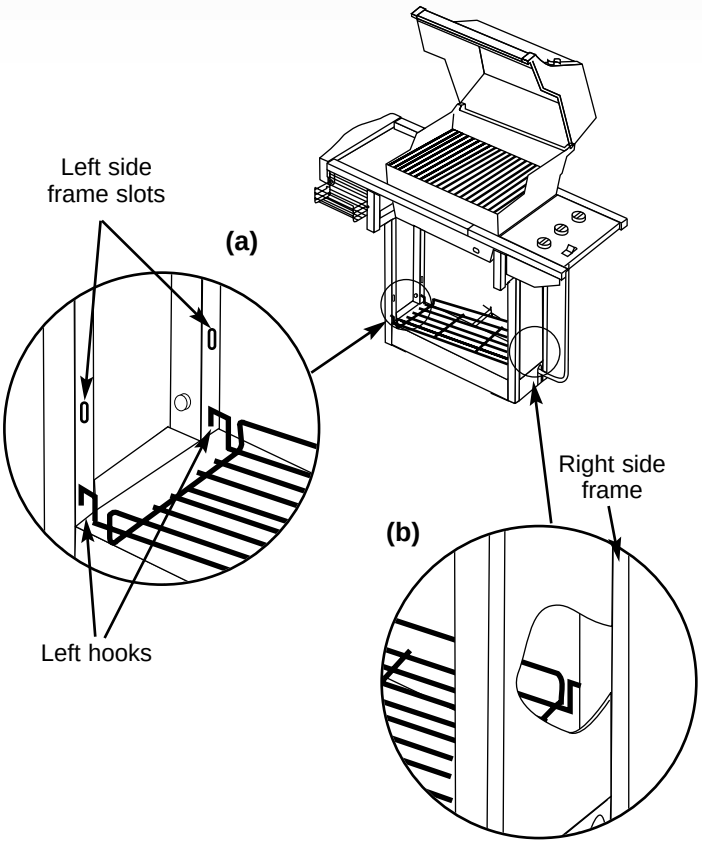


Figure 33

Step 22

Complete accessory installation

You will need: Warm-Up Basket, warming rack, work surface, thermometer, right trim piece with tool holder, and a hammer.

Insert one end of the Weber Warm-Up Basket into the hole in the right end of the lid and the other end into the slot in the left end of the lid. Figure 36 (a).

Set the warming rack into the slots at the rear of the cooking box. Figure 36 (b).

Set the work surface onto the left side rails. Figure 36 (c). Make sure that the tabs on the side of the table are to the right, next to the cooking box.

Insert the thermometer into its holder. Figure 36 (d).

Push the right trim piece into the frame as shown 36 (e), making sure that the tabs on the underside of the trim piece are snapped into the slots in the frame 36 (f).

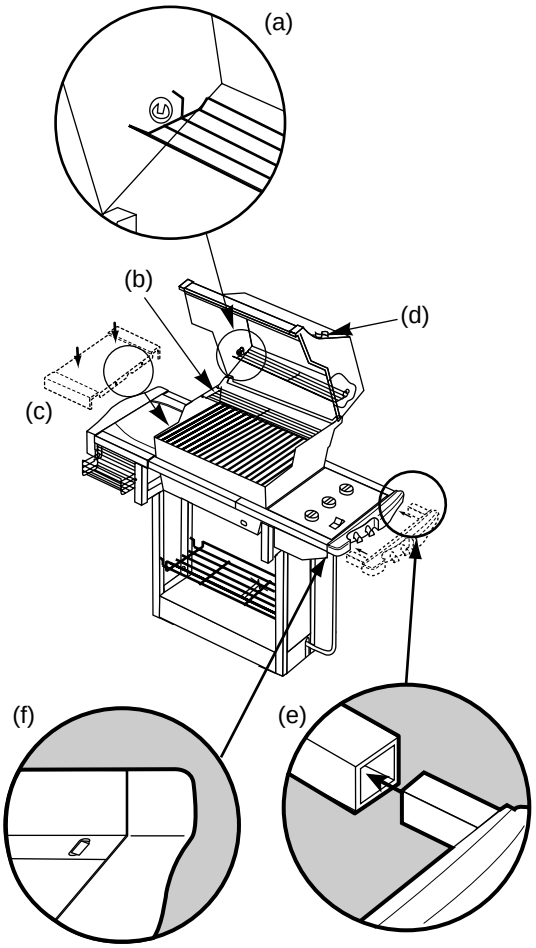


Figure 34

OPERATING INSTRUCTIONS

Lighting

Summary lighting instructions are on the control panel.

⚠ DANGER

Failure to open lid while igniting the barbecue, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

Crossover Ignition System

Note - The Crossover Ignition System ignites the Front burner with a spark from the igniter electrode inside the Gas Catcher Ignition Chamber. You generate the energy for the spark by pushing the Crossover Ignition Button until it clicks.

⚠WARNING: Check gas supply line before each use of barbecue for nicks or cracking. If the gas supply line is found to be damaged in any way, do not use the barbecue. Replace using only Weber authorized replacement gas supply line. Order from Weber-Stephen Products Co., Customer Service Center.

Crossover Ignition System

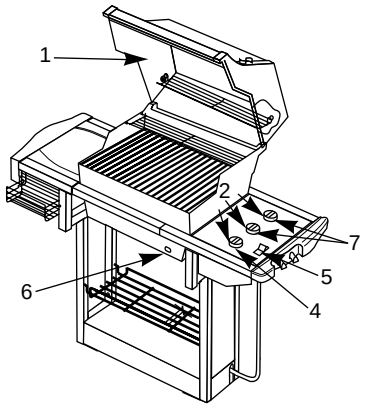


Figure 1

1) Open the lid. Figure 1.
2) Make sure all burner control knobs are turned OFF. (Push each burner control knob down and turn clockwise.)
3) Turn gas supply valve on.

⚠WARNING: Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

4) Push Front burner control knob down and turn to START / HI.
5) Push the Crossover Ignition Button several times, so it clicks each time.
6) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box.

⚠WARNING: If the burner does not light, turn the Front burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

7) After the FRONT burner is lit you can turn on the other burners.

Note - Always light the FRONT burner first. The other burners ignite from the FRONT burner.

To Extinguish

Turn gas supply OFF at the source, then push down and turn each burner control knob clockwise to OFF.

Manual Lighting

⚠ DANGER

Failure to open lid while igniting the barbecue, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

1) Open the lid. Figure 2.
2) Make sure all burner control knobs are turned OFF. (Push each burner control knob down and turn clockwise.)
3) Turn gas supply valve on.
4) Strike a match and put the flame into the matchlight hole in the front of the cooking box.

Manual Lighting

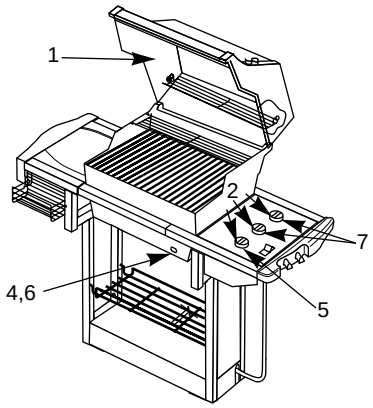


Figure 2

⚠WARNING: Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

5) Push Front burner control knob down and turn to START / HI.
6) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box.

⚠WARNING: If the burner does not light, turn the Front burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

7) After the FRONT burner is lit you can turn on the other burners.

Note - Always light the FRONT burner first. The other burners ignite from the FRONT burner.

To Extinguish

Turn gas supply OFF at the source, then push down and turn each burner control knob clockwise to OFF.

Cooking

You can adjust the FRONT, CENTER and BACK burners as desired. The control settings High (H), Medium (M), Low (L), or Off (O) are described in your Weber cookbook. The cookbook uses these notations to describe the settings of the FRONT, CENTER, and BACK burners. For example, to sear steaks you would use (HHH) (all burners at high). Then to complete cooking you would use (MOM) (FRONT at medium, CENTER off, and BACK at medium). See your Weber cookbook for detailed cooking instructions.

Note: The temperatures inside your cooking box, for the first few uses, while surfaces are still very reflective, may be hotter than those shown in your cookbook. Cooking conditions may require the adjustment of the burner controls to attain the correct cooking temperatures.

⚠CAUTION: Replace thermometer in lid when not in use. Do not leave thermometer in food while cooking.

If burners go out during cooking, open lid, turn off all burners and wait 5 minutes before relighting.

Preheating

Your Weber Gas Barbecue is an energy efficient appliance. It operates at a low B.T.U. rate for economy. To preheat, after lighting, close lid and turn all burners to high (HHH). Preheating to between 500° and 550° F (260° and 290° C) will take 10 to 15 minutes depending on conditions such as air temperature and wind.

Drippings and grease

The Flavorizer Bars are designed to "smoke" the right amount of drippings for flavorful cooking. Excess drippings and grease accumulate in the catch pan under the bottom tray. Disposable foil liners are available that fit the catch pan.

⚠CAUTION: Check the bottom tray for grease build-up before each use. Remove excess grease to avoid a grease fire in the bottom tray.

After a Period of Nonuse

- The Weber Gas Barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. (See Sections General and Annual Maintenance.)
- Check that the areas under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The Spider Stopper Guards should also be checked for any obstructions. (See Section "Annual Maintenance.")
- Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Periodic Cleaning

⚠CAUTION: Turn your Weber Gas Barbecue OFF and wait for it to cool before cleaning.

⚠CAUTION: Do not clean your Flavorizer Bars or cooking grates in a self-cleaning oven. Replacement cooking grates and Flavorizer Bars are available through your retailer or the Weber-Stephen Customer Service Center.

Outside surfaces - Use a warm soapy water solution.

⚠CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers) cleaners that contain citrus products or abrasive cleaning pads on barbecue or cart surfaces.

Bottom tray - Remove excess grease and then wash with warm soapy water.

Flavorizer Bars and Cooking Grates - Clean with a suitable brass bristle brush. As needed, remove from grill and wash with warm soapy water.

Catch pan - Disposable foil trays are available, or you can line the catch pan with aluminum foil. To clean the catch pan, wash with warm soapy water.

Thermometer - Wipe with warm soapy water, clean with plastic scrub ball. Do not put in dishwasher or submerge in water.

Inside cooking box - Brush any debris off of burners tubes. **DO NOT ENLARGE BURNER PORTS (OPENINGS).** Wash inside of cooking box with warm soapy water.

Inside Lid - While lid is warm, wipe inside with paper towel to prevent flaking due to grease build-up.

Work tables and accessory trays - Use any household cleaners on these surfaces except those that contain acid, mineral spirits or Xylene**.** Rinse well after cleaning.

Plastic work surfaces are not to be used as cutting boards.

Annual Maintenance

After a period of nonuse we recommend that you perform the following maintenance procedures **for your safety**.

⚠WARNING: Check gas supply line before each use of barbecue for nicks or cracking. If the gas supply line is found to be damaged in any way, do not use the barbecue. Replace using only Weber authorized replacement gas supply line. Order from Weber-Stephen Products Co., Customer Service Center.

⚠CAUTION: If the barbecue gas supply line is damaged in any way or leaking, do not use the barbecue.

- Inspect the burners for correct flame pattern. Clean if necessary, following the procedures outlined in the "General Maintenance" section of this manual.
- Check all gas fittings for leaks.

⚠ DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. This will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.

⚠WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

You will need: a soap and water solution and a rag or brush to apply it.

To perform leak checks: Make sure all burners are in the OFF position. Turn on gas supply.

Refer to the steps “Add side panels” and “Add base panel” to remove the panels to expose the gas supply line for leak checking.

⚠WARNING: Do not ignite burners while leak checking.

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows there is a leak.

***Note** - Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.*

Check:

a) Gas supply line to manifold connection. Figure 3 (a).

⚠WARNING: If there is a leak at connection (a), retighten the fitting with a wrench and recheck for leaks with soap and water solution.

If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact Weber-Stephen Customer Service.

b) Valves to manifold connections. Figure 3 (b).

c) Barbecue gas supply line to natural gas supply connection. Figure 3 (c).

⚠WARNING: If there is a leak at connections (b) or (c), turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact Weber-Stephen Customer Service.

When leak checks are complete, see steps “Add side panels” and “Add base panel” to reinstall. Turn gas supply OFF at the source and rinse connections with water.

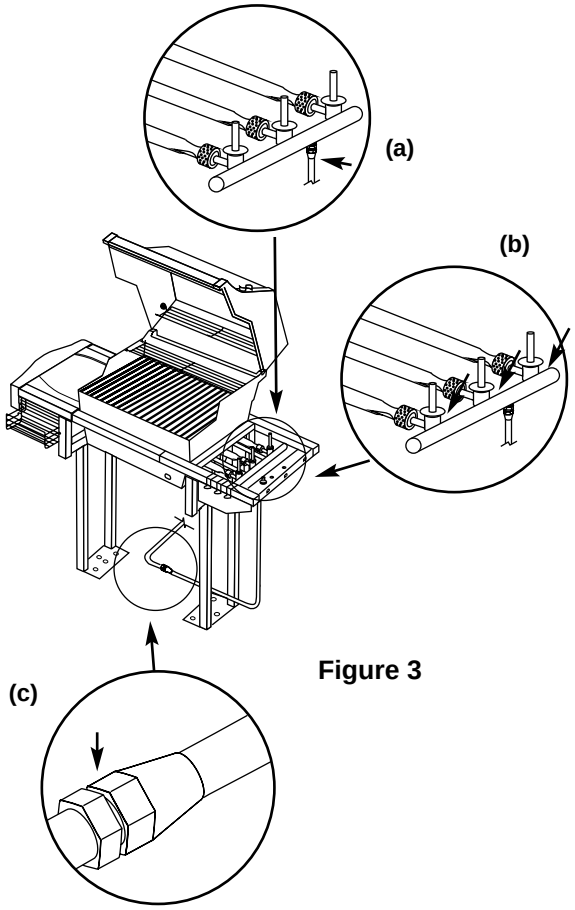


Figure 3

Inspection and Cleaning of the Weber Spider Stopper Guards

To inspect the Spider Stopper Guards, remove the control panel and look to see if they have dust or dirt on their outside surfaces. If they are dirty, brush off the outside surface of the Spider Stopper Guards with a soft bristle brush (an old toothbrush for example). Check that there are no gaps in the Spider Stopper Guards’ seams or in the fit around the burners or valves. (See Section "General Maintenance".)

General Maintenance

Weber Spider Stopper Guards

Your Weber Gas Barbecue, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section of the burner tubes. This blocks the normal gas flow, and can cause the gas to flow back out of the air shutter. Figure 4. This could result in a fire in and around the air shutters, under the control panel, causing serious damage to your barbecue.

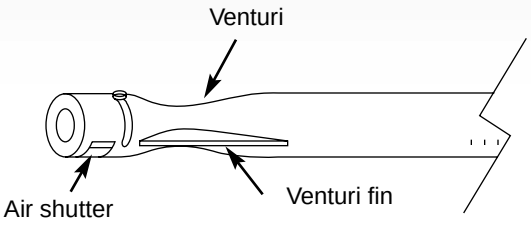


Figure 4

The Weber Spider Stopper Guard is factory installed. It fits tightly around the air shutter section of the burner tube and the valve, thereby preventing spiders and other insects access to the burner tubes through the air shutter openings. Figure 5.

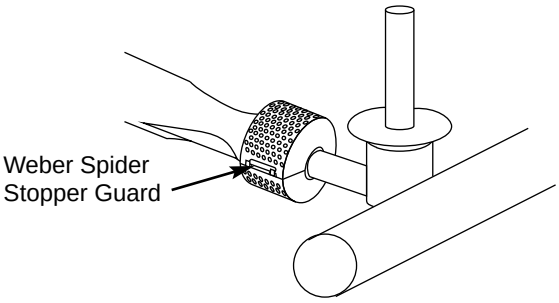


Figure 5

We recommend that you inspect the Weber Spider Stopper Guards at least once a year. (See section "Annual Maintenance".) Also inspect and clean the Spider Stopper Guards if any of the following symptoms should ever occur.

1. The smell of gas in conjunction with the burner flames appearing yellow and lazy.
2. Barbecue does not reach temperature.
3. Barbecue heats unevenly.
4. One or more of the burners do not ignite.

⚠ DANGER

Failure to correct these symptoms may result in a fire which can cause serious bodily injury or death and cause damage to property.

Main Burner Flame Pattern

The Weber Gas Barbecue burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown in Figure 6.

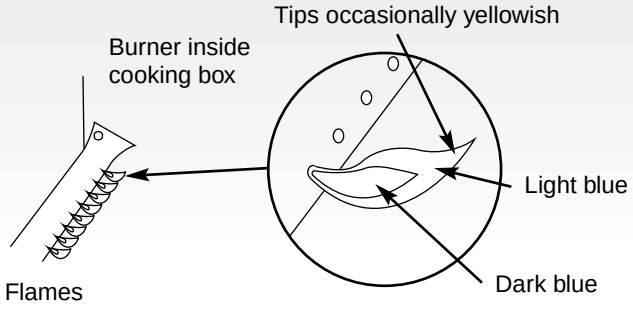


Figure 6

If the flames do not appear to be uniform the length of the burner tube, follow the burner cleaning procedures.

Main Burner Cleaning Procedure

Turn off the gas supply. Remove the manifold. (See Section "Replacing the main burners".)

Look inside each burner with a flashlight. Figure 7.

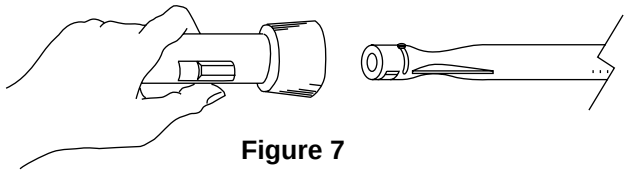


Figure 7

Clean the inside of the burners with a wire (a straightened out coat hanger will work). Figure 8. Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the valves. Use a brass bristle brush to clean outside of burners. This is to make sure all the burner ports are fully open.

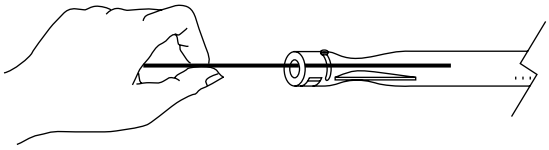


Figure 8

⚠CAUTION: Do not enlarge the burner ports when cleaning.

Replacing Main Burners

a) Your Weber Gas Barbecue must be OFF and cool.

b) Turn gas OFF at source.

c) Remove control panel: take off the burner control knobs. Remove the screws holding the control panel in place. Lift off the control panel.

d) Unlatch the Spider Stopper Guards and remove. Figure 9.

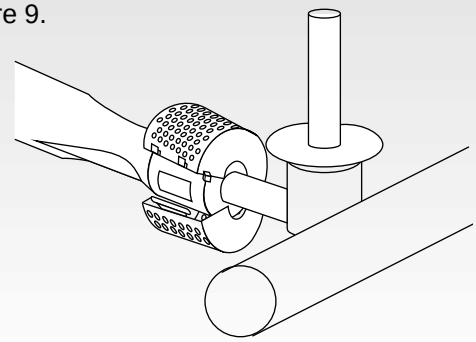


Figure 9

e) Disconnect gas supply line.

f) Remove the manifold bracket and unscrew the two wing nuts that hold the manifold to the cooking box. Pull the manifold and valve assembly out of the burners and carefully set it down. Figure 10.

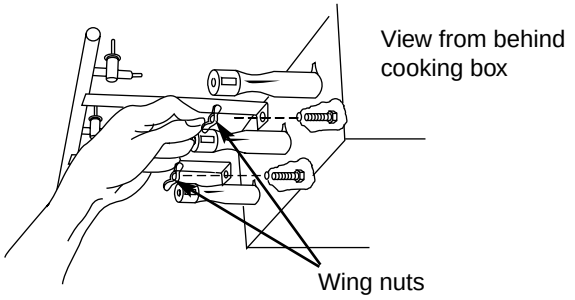


Figure 10

g) Slide the burner assembly out from under the guide screw and washer in the corners of the cooking box. Figure 11.

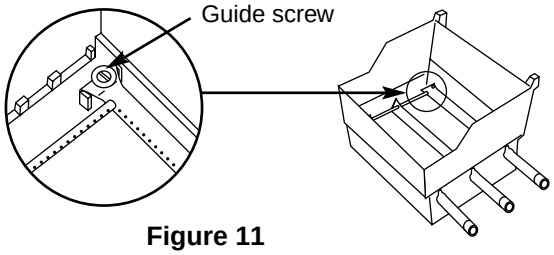


Figure 11

h) Lift and twist the burner assembly slightly, to separate the crossover tube from the burners. Figure 12. Remove the burners from the cooking box.

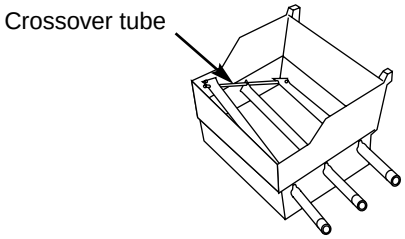


Figure 12

i) To reinstall the burners, reverse steps c) through g).

⚠CAUTION: The burner openings must be positioned properly over the valve orifices. Figure 13 (a).

Check proper assembly before fastening manifold in place. Figure 13 (b).

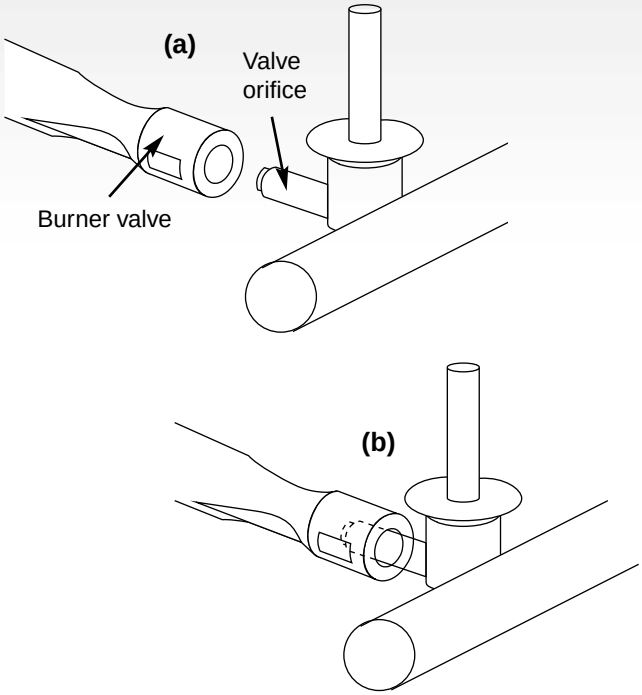


Figure 13

j) Reinstall the Spider Stopper Guards. Slightly rotate the Spider Stopper Guards so that the seams are in line with the Venturi fins. There should be no gaps in the seams or in the fit around the burners and valves. Figure 14.

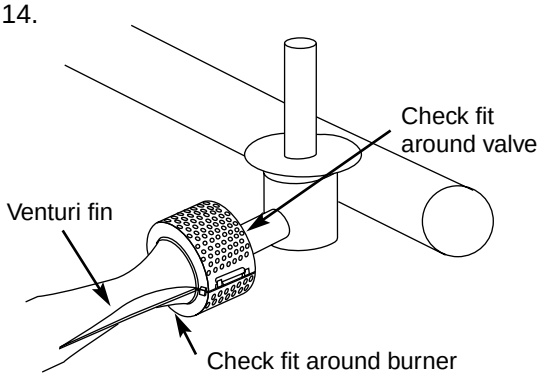


Figure 14

⚠CAUTION: If the Spider Stopper Guards do not fit tightly, contact Weber-Stephen Customer Service.

k) Reconnect gas supply line. See “Check for gas leaks”.

Crossover Ignition System Operations

If the Crossover Ignition System fails to ignite the Front burner, light the Front burner with a match. If the Front burner lights with a match, then check the Crossover Ignition System.

- Check that both the white and black ignition wires are attached properly. Figure 15.

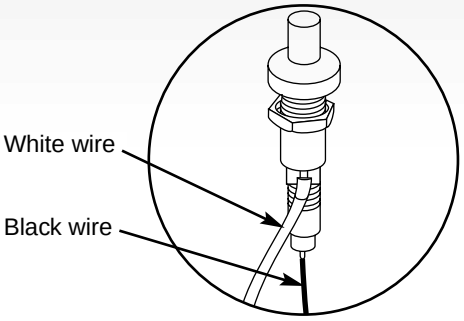


Figure 15

- Check that the Crossover Ignition button pushes the igniter (button) down, and returns to the up position.
- Check to see if the igniter is loose in the frame. Tighten if necessary; see Step “Install igniter” for correct procedure.

If the Crossover Ignition System still fails to light, See Section "Manual Lighting", and contact Weber-Stephen Customer Service.

TROUBLESHOOTING

Problem	Check	Cure
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Weber Spider Stopper Guards for possible obstructions. (Blockage of holes.)	Clean Weber Spider Stopper Guards. (See Section "Annual Maintenance".)
Burner does not light, or flame is low in HIGH position.	Is natural gas supply on ?	Turn on natural gas supply.
	Does the Front burner light with a match?	If you can light the Front burner with a match, then check the Crossover Ignition System.
	Were natural gas lines purged? (Air removed)	Purge the natural gas lines. See Step “Purge air from gas lines.”
Experiencing flare-ups:	Are you preheating barbecue in the prescribed manner?	All burners on high for 10 to 15 minutes for preheating.
	Are the cooking grates and Flavorizer Bars heavily coated with burned-on grease?	Clean thoroughly. (See Section "Periodic Cleaning".)
⚠CAUTION: Do not line the bottom tray with aluminum foil.	Is the bottom tray "dirty" and not allowing grease to flow into catch pan?	Clean bottom tray.
Burner flame pattern is erratic. Flame is low when burner is on HIGH. Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burners. (See Section "General Maintenance".)
Inside of lid appears to be “peeling.” (Resembles paint peeling.)	The lid is porcelain-on-steel, not paint. It cannot “peel.” What you are seeing is baked on grease that has turned to carbon and is flaking off. **THIS IS NOT A DEFECT.**	Clean thoroughly. (See Section "Periodic Cleaning".)

If problems cannot be corrected by using these methods, please contact Weber-Stephen Customer Service.